

# **NEWSLETTER NO. 6**

**"Let's produce new functional bakery products for people with digestive disorders" - *FBforPDD***

**Project no.: 2019-1-RO01-KA202-063170**

**Programme: Erasmus+ 2014-2020**

**Key Action 2: Strategic Partnership Projects for vocational education and training**

**Implementation period: December 2019 – November 2021 (+ 9 months)**

**Partners:**

- **PATRONATUL ROMÂN DIN INDUSTRIA DE MORĂRIT, PANIFICAȚIE ȘI PRODUSE FĂINOASE ROMPAN (Coordinator)**
- **KERRY INGREDIENTS (IRELAND) LIMITED (P1)**
- **SZEGEDI TUDOMANYEGYETEM, UNGARIA (P2)**
- **UNIVERSITA DEGLI STUDI DI BARI ALDO MORO, ITALIA (P3)**
- **UNIVERSITATEA DE ȘTIINȚE AGRICOLE ȘI MEDICINA VETERINARĂ A BANATULUI REGELE MIHAI I AL ROMÂNIEI DIN TIMIȘOARA ROMANIA (P4)**
- **UNIVERSITATEA DE MEDICINĂ ȘI FARMACIE "CAROL DĂVILA" DIN BUCUREȘTI, ROMANIA (P5)**

1) On **19 May 2022**, ROMPAN organised in Bucharest, Romania the informing and dissemination event E1&E2 – *Promoting the curricula and handbook „Manufacturing bakery functional products”* in the project FBforPDD. At the event 140 persons participated, specialists from the food industry in Romania.

The event was opened with the guests receiving, registration and welcome coffee.

The Project Manager – Mr. Aurel Popescu presented ROMPAN and its activity and the FBforPDD Project „Let’s produce new functional bakery products for people with digestive disorders”.

Next, the members of the technical team presented the curricula’s structure „Manufacturing functional bakery products” and information regarding chapters 1, 2 and 3.

Following, the chapters 4, 5 and 6 from the Curricula were presented.

The next presentations were regarding the Handbook’s structure „Manufacturing functional bakery products”.

On the agenda the next point was presenting chapter 1 of the Handbook and information regarding Functional foods and their role in human health, Cereals and derivatives, the role of fibers in the diet).

Next, Chapter 2 of the handbook was presented and information regarding types of functional bakery products, analysis of the range of products with a functional role, types of functional products from the partner products.

Following, Chapter 3 of the handbook was presented and also subjects related to newly developed functional products for people with digestive diseases.

Chapter 4 of the handbook was presented in the event and information related to food fibers (description, health benefits, functionalities and bakery application) and using Acacia fiber in the white tin bread.

In continuance, Chapter 5 of the Handbook was presented. It’s related to the technology for manufacturing bakery products by adding probiotics used for adjusting the digestive system. Information were presented regarding the probiotics used for baking, role of intestinal microbiota and technology for manufacturing bakery products with GanedenBC30.

The last presentation in the event was regarding Chapter 6 of the Handbook – Technology for manufacturing bakery products with a low sugar and fat content. Information were presented regarding bakery products, technology for manufacturing bakery products with a low sugar and fat content.

During the event informative materials were distributed regarding the project and lunch was organised.

At the end of the event a sessions of questions and answers took place.

2) On **15 July 2022**, BUAS Timisoara organised the event ~*Manufacturing functional bakery products for people with digestive disorders”*.

The event started with receiving guests and registration. After, there was a presentation of the project „Let’s produce new functional bakery products for people with digestive disorders”.

Following, there were presentations regarding the structure of the Curriculum. After, the structure of the handbook was presented. Each chapter of the handbook was presented during the event.

Next, the Guideline elaborated during the project was presented in the Multiplier event no. 6.

- 3) On **23 July 2022** KERRY INGREDIENTS organized in Ireland the Multiplier event „Manufacturing functional bakery products for people with digestive disorders”.

The invitation for the event was previously sent by e-mail to the stakeholders, and 18 persons attended the event.

Mr. Bill Sheridan presented KERRY INGREDIENTS and its activity within the project. At first, there was a presentation of the project.

After, the structure of the curricula „Obtaining functional bakery products” was presented. Presentations followed regarding every chapter of the handbook. Following, presentations regarding the Guide addressed to the professionals were made.

All the guideline’s structure was presented.

The presentations at the event were made by Mrs. Andreea Bonis and Mrs. Maria Padurean.

During the multiplier event, informative materials were distributed to the participants and also a lunch break was organized.

- 4) On **26 July 2022** The Multiplier event ~Manufacture of functional bakery products for people with digestive disorders~ was held at the Department of Soil, Plant and Food Science - University of Bari Aldo Moro, Italy. The invitation was sent to the stakeholders in the period 18-20 July 2022.

The event was opened with the reception of guests and their registration.

Prof. Maria de Angelis presented UNIBA and its role in the FBforPDD project ~Let’s produce new functional bakery products for people with digestive disorders and also the general objective of the project. Following, Prof. Pasquale Filannino presented the intellectual outputs elaborated during the project’s implementation: Curricula, Handbook and Guideline for professionals ~Manufacture of functional bakery products~ in order to promote, multiply and send the information both in the school/educational environment and especially for specialists.

The structure and content of the developed materials as well as the benefits that the project can produce were described.

The event had 20 participants, from the food industry, academic and teachers, that received during the multiplier event informative materials regarding the project.

At the end of the event there was a session of questions and answers for any opinions, suggestions and solutions for improving the materials presented at the event.

- 5) On **27 July 2022** the Multiplier event ~Manufacturing functional bakery products~ was organised by the University of Szeged, Hungary. The invitation was previously sent by email on 10 July 2022 to the stakeholders.

20 participants attended the event. The event was opened with the reception of guests, their registration and welcome coffee. The project was presented by Mr. Tivadar Kiss .

After, more presentations followed regarding the intellectual objectives elaborated in the project.

Each presentation was followed by a sessions of questions and answers.

During the event, informative materials about the project were distributed and a lunch break and coffee break was organised.